

Pork Belly Confit with Fennel Soubise

paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Pork Belly Confit

1 pound pork belly skin on
4 teaspoons kosher salt
4 teaspoons sugar
¼ teaspoon ground fennel seed
¼ teaspoon ground coriander seed
¼ teaspoon black pepper

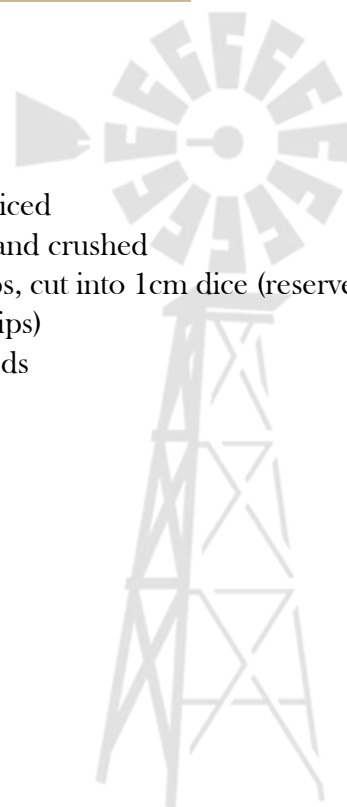
Sumac Glaze

2 teaspoons olive oil
3 garlic cloves minced
¼ cup sherry vinegar
¾ teaspoon esepette pepper
1 ½ tablespoons sumac
11 ounces maple syrup
1 ½ tablespoons pomegranate molasses

SERVES: 4

Fennel Soubise

1 onion, peeled and diced
1 clove garlic, peeled and crushed
2 medium fennel bulbs, cut into 1cm dice (reserve the fine green fennel tips)
½ teaspoon fennel seeds
5 tablespoons butter
1 tablespoon plain flour
½ cup milk
salt and white pepper



METHOD:

Pork Belly Confit

- With a sharp knife, score through skin every ½-inch at a diagonal, cutting through skin and into fat, but not so deep that you hit meat. Repeat cutting in an opposite diagonal to create a diamond shape pattern.
- Season pork belly with salt mixture. Cover and refrigerate overnight.
- Preheat oven to 450°F.
- Roast pork belly for 30 minutes on the middle rack in a heavy, skillet, skin side up. Reduce heat to 275°F and roast for an hour or more, until tender but not mushy.
- Remove from oven and let cool to room temperature. Wrap tightly in plastic and refrigerate until chilled.
- Once chilled, slice into thick pieces and brown in a skillet on the stovetop until crisp. Once desired crispness is achieved glaze with sumac glaze.

Sumac Glaze

- In a medium saucepan add oil and sauté garlic until fragrant, about 1 minute. Add sherry vinegar and reduce until almost dry, add remaining ingredients and cook over low heat until thick and coats the back of a spoon, about 20 30 minutes.

Pork Belly Confit with Fennel Soubise
paired with Davis Estates Oakville Cabernet Sauvignon

Fennel Soubise

- In a medium saucepan, sweat the onion, garlic, fennel, and fennel seeds in the butter over a low heat, covered, stirring occasionally until the fennel is soft.
- Add the flour and stir over a medium heat for 2 minutes. Add the milk and stir over a low heat until the sauce thickens.
- Transfer to a food processor, season with salt and white pepper and blend until smooth. For a fine puree, pass the mixture through a fine sieve.

To Finish

On a warm plate, spread a generous amount of fennel soubise. Place the pork belly on top, drizzled with the sumac glaze. Serve immediately with a glass of Oakville Cabernet Sauvignon.